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of the

Meat and Poultry Inspection Program

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76-12, Meat and Poultry
Inspection Manual

76-12, Meat and Poultry
Inspection Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

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UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

Meat and Poultry Inspection Manual

December, 1976

CHANGE: 76-12

MAINTENANCE INSTRUCTIONS

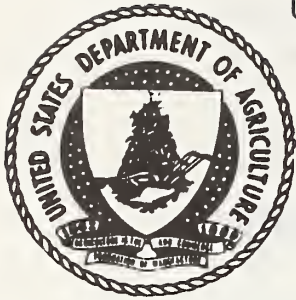
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Pen-and-Ink Changes

Page 265, section 23.4(d), lines 6 and 7 should be changed to read as follows:
"submitted, amount(s) of additive(s) in finished product must be indicated in block 15"

Page 266, section 23.6(a), lines 7 and 8, cross off the words "the space to the right of Item 11, 'Findings.'" and add the words "block 13."

Page 266, section 23.6(b), line 5, cross off the words "the" and "also" and add the word "13" after "Block." Also, line 6, cross off entire line.



UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

DECEMBER 1976

CHANGE: 76-12

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NOTE: Page 26 of meat regulations revised to correct typographical error.

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Note: References to the Parts of each of these
Subchapters precede the text in each instance.

Information on Meat and Poultry Inspection is Available From:

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Subpart L--Meat Specialties, Puddings
and Nonspecific Loaves

- 319.280 Scrapple.
- 319.281 Bockwurst.

Subpart M--Canned, Frozen, or Dehydrated Meat
Food Products

- 319.300 Chili con carne.
- 319.301 Chili con carne with beans.
- 319.302 Hash.
- 319.303 Corned beef hash.
- 319.304 Meat stews.
- 319.305 Tamales.
- 319.306 Spaghetti with meat balls and sauce, spaghetti with meat and sauce,
and similar products.
- 319.307 Spaghetti sauce with meat.
- 319.308 Tripe with milk.
- 319.309 Beans with frankfurters in sauce, sauerkraut with wieners and juice,
and similar products.
- 319.310 Lima beans with ham in sauce, beans with ham in sauce, beans with
bacon in sauce, and similar products.
- 319.311 Chow mein vegetables with meat, and chop suey vegetables with meat.
- 319.312 Pork with barbecue sauce and beef with barbecue sauce.
- 319.313 Beef with gravy and gravy with beef.

Subpart N--Meat Food Entree Products, Pies, and Turnovers

- 319.500 Meat pies.

Subpart O--Meat Snacks, Hors d'Oeuvres, Pizza, and Specialty Items

- 319.600 Pizza.

Subpart P--Fats, Oils, Shortenings

- 319.700 Oleomargarine or margarine.
- 319.701 Mixed fat shortening.
- 319.702 Lard, leaf lard.
- 319.703 Rendered animal fat or mixture thereof.

Subpart Q--Meat Soups, Soup Mixes, Broths, Stocks, Extracts

- 319.720 Meat extract.
- 319.721 Fluid extract of meat.

Subpart R--Meat Salads and Meat Spreads

- 319.760 Deviled ham, deviled tongue and similar products.
- 319.761 Potted meat food product and deviled meat food product.
- 319.762 Ham spread, tongue spread, and similar products.

Subpart S--Meat Baby Foods
[Reserved]

Subpart T--Dietetic Meat Foods
[Reserved]

Subpart U--Miscellaneous

- 319.880 Breaded products.
- 319.881 Liver meat food products.

* * * * *

PART 320-RECORDS, REGISTRATION, AND REPORTS

- Sec.
- 320.1 Records required to be kept.
- 320.2 Place of maintenance of records.
- 320.3 Record retention period.
- 320.4 Access to and inspection of records, facilities and inventory; copying and sampling.
- 320.5 Registration.
- 320.6 Information and reports required from official establishment operators.
- 320.7 Reports by consignees of allegedly adulterated or misbranded products; sale or transportation as violations.

PART 321-COOPERATION WITH STATES AND TERRITORIES

- Sec.
- 321.1 Assistance to State and Territorial programs.
- 321.2 Cooperation of States in Federal programs.

PART 322-EXPORTS¹

- Sec.
- 322.1 Manner of affixing stamps and marking products for export.
- 322.2 Export stamps and certificates; instructions concerning issuance.
- 322.3 Transferring products for export.
- 322.4 Clearance of vessels and transportation without certificate prohibited; exceptions.
- 322.5 Uninspected tallow, stearin, oleo oil, etc., not to be exported unless certified as prescribed.

PART 325-TRANSPORTATION

- Sec.
- 325.1 Transactions in commerce prohibited without official inspection legend or certificate; exceptions; and vehicle sanitation requirements.

¹ Attention is directed to the requirements of Part 325 of this subchapter, governing transportation, and to the requirements of §318.8 of this subchapter that products prepared under that section for export be destroyed for food purposes before being sold or offered for sale for domestic use.

(d) Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleansed. Clean garments shall be worn at the start of each working day and the garments shall be changed during the day when required by the inspector in charge.

(e) Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings with air from the mouth; or testing with air from the mouth such receptacles as tierces, kegs, or casks, containing or intended as containers of any product, are prohibited. Only mechanical means may be used for such testing. Care shall be taken to prevent the contamination of product with perspiration, hair, cosmetics, medications, and similar substances.

(f) Equipment or substances which generate gases or odors shall not be used in official establishments except as permitted by the regulations in this part or by the circuit supervisor in specific cases in which he determines that such use will not result in adulteration of any product.

§ 308.9 Protective handling of products.

Products shall be protected from contamination from any source such as dust, dirt, or insects during storage, loading, or unloading at and transportation from official establishments.

§ 308.10 Slack barrels and similar containers and means of conveyance used for product; paper in contact with product.

(a) When necessary to avoid contamination of product with wood splinters or similar contaminants, slack barrels and similar containers and the cargo space of trucks, railroad cars, or other means of conveyance shall be lined with suitable material of good quality before packing.

(b) Slack barrels and similar containers and trucks, railroad cars, and other means of conveyance in which any product is transported shall be kept in a clean and sanitary condition.

(c) Paper used for covering or lining slack barrels and similar containers and the cargo space of trucks, railroad cars, or other means of conveyance shall be of a kind which does not tear during use but remains intact when moistened by the product and does not disintegrate.

§ 308.11 Burlap wrapping for meat.

Since burlap used without any other material as a wrapping for meat deposits lint on the meat and does not sufficiently protect it from outside contamination, the use of burlap as wrapping for meat will not be permitted unless the meat is first wrapped with good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign matter.

§ 308.12 Second-hand tubs, barrels, and other containers.

Second-hand tubs, barrels, and boxes intended for use as containers of any product shall be inspected when received at the official establishment and before they are cleaned. Those showing evidence of misuse rendering them

unfit to serve as containers for food products shall be rejected. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels.

§ 308.13 Inedible operating and storage rooms; outer premises, docks, driveways, approaches, pens, alleys, etc.; flybreeding material; other conditions.

All operating and storage rooms and departments of official establishments used for inedible materials shall be maintained in acceptably clean condition. The outer premises of every official establishment, including docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly paved and drained and kept in clean and orderly condition. All catch basins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. Catch basins shall not be located in departments where any product is prepared, handled, or
* stored. The accumulation on the premises of official establishments of any material in which flies may breed, such as hog hair, bones, paunch contents, or manure, is forbidden. No other conditions that may result in adulteration or product or interfere with inspection shall be allowed in any official establishment or on its premises. *

§ 308.14 Employment of diseased persons.

No operator of an official establishment or other person preparing product in an official establishment shall employ, in any department where any product is handled or prepared, any person showing evidence of a communicable disease in a transmissible stage, or known to be a carrier of such a disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contaminants.

§ 308.15 Tagging insanitary equipment, utensils, rooms or compartments.

When, in the opinion of a Program employee, any equipment, utensil, room, or compartment at an official establishment is unclean or its use would be in violation of any of the regulations in this subchapter, he will attach a "U.S. Rejected" tag thereto. No equipment, utensil, room, or compartment so tagged shall again be used until made acceptable. Such tag so attached shall not be removed by anyone other than a Program employee.

of water added to potted meat food product and deviled meat food product shall be limited to that necessary to replace moisture lost during processing.

§ 319.762 Ham spread, tongue spread, and similar products.

"Ham Spread," "Tongue Spread," and similar products shall contain not less than 50 percent of the meat ingredient named, computed on the weight of the fresh meat. Other meat and fat may be used to give the desired spreading consistency provided it does not detract from the character of the spreads named.

Subpart S-Meat Baby Foods [Reserved]

Subpart T-Dietetic Meat Foods [Reserved]

Subpart U-Miscellaneous

§ 319.880 Breaded products.

The amount of batter and breading used as a coating for breaded product shall not exceed 30 percent of the weight of the finished breaded product.

§ 319.881 Liver meat food products.

Meat food products characterized and labeled as liver products such as liver loaf, liver cheese, liver spread, liver mush, liver paste, and liver pudding shall contain not less than 30 percent of pork, beef, sheep, or goat livers computed on the fresh weight of the livers.

* * * * *

PART 320-RECORDS, REGISTRATION, AND REPORTS

AUTHORITY: The provisions of this Part 320 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 320.1 Records required to be kept.

(a) Every person (including every firm or corporation) within any of the classes specified in subparagraph (1), (2), or (3) of this paragraph is required by the Act to keep records which will fully and correctly disclose all transactions involved in his or its business subject to the Act:

(1) Any person that engages, for commerce, in the business of slaughtering any cattle, sheep, swine, goats, horses, mules, or other equines,

or preparing, freezing, packaging, or labeling any carcasses, or parts or products of carcasses, of any such animals, for use as human food or animal food;

(2) Any person that engages in the business of buying or selling (as a meat broker, wholesaler, or otherwise), or transporting in commerce, or storing in or for commerce, or importing, any carcasses, or parts or products of carcasses, of any such animals;

(3) Any person that engages in business, in or for commerce, as a renderer, or engages in the business of buying, selling, or transporting in commerce, or importing, any dead, dying, disabled, or diseased cattle, sheep, swine, goats, horses, mules, or other equines, or parts of the carcasses of any such animals that died otherwise than by slaughter.

(b) The required records are:

(1) Records, such as bills of sale, invoices, bills of lading, and receiving and shipping papers, giving the following information with respect to each transaction in which any livestock or carcass, part thereof, meat or meat food product is purchased, sold, shipped, received, transported, or otherwise handled by said person in connection with any business subject to the Act:

(i) The name or description of the livestock or article;

(ii) The net weight of the livestock or article;

(iii) The number of outside containers (if any);

(iv) The name and address of the buyer of livestock or article sold by such person, and the name and address of the seller of livestock or articles purchased by such person;

(v) The name and address of the consignee or receiver (if other than the buyer);

(vi) The method of shipment;

(vii) The date of shipment; and

(viii) The name and address of the carrier.

(2) Shipper's certificates and permits required to be kept by shippers and carriers of articles under Part 325 of this subchapter.

(3) A record of seal numbers required to be kept by consignees of inedible products shipped under unofficial seals under § 325.11 (c) or (f) of this subchapter, and a record of new consignees of inedible products diverted under § 325.11(f) of this subchapter.

§ 320.2 Place of maintenance of records.

Every person engaged in any business described in § 320.1 and required by this part to keep records shall maintain such records at the place where such business is conducted except that if such person conducts such business at multiple locations, he may maintain such records at his headquarters' office. When not in actual use, all such records shall be kept in a safe place at the prescribed location in accordance with good commercial practices.

§ 320.3 Record retention period.

Every record required to be maintained under this part shall be retained for a period of 2 years after December 31 of the year in which the transaction to which the record relates has occurred and for such further period as the Administrator may require for purposes of any investigation or litigation under the Act, by written notice to the person required to keep such records under this part.

(1) Any meat or meat food product prepared at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid, or decomposed substance or is for any other reason unsound, unhealthful, or unwholesome or otherwise unfit for human food (for example, it was prepared from meat or other ingredients exhibiting spoilage characteristics; or it is, or was prepared from, a carcass affected with a disease transmissible to humans and its condemnation would be required under Part 309 or 310 of the Federal meat inspection regulations (9 CFR Parts 309, 310) at federally inspected establishments; or it is a ready-to-eat pork product which has not been treated to destroy trichinae as prescribed in § 318.10 of this subchapter for products at federally inspected establishments); or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example if insects or vermin are not effectively controlled at the establishments, or insanitary water is used in preparing meat or meat food products for human food); or

(iv) It is, in whole or in part, the product of an animal that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

(2) Such adulterated articles are intended to be or are distributed from the establishment while capable of use as human food.

(b) When any such establishment is identified by a Program inspector as one producing adulterated product, which would clearly endanger public health under the criteria in paragraph (a) of this section, the following procedure will be followed:

(1) The Program inspector will informally advise the operator of the establishment concerning the deficiencies found by him and report his findings to the appropriate Regional Director for the Program. When it is determined by the Regional Director that any establishment preparing products solely for distribution within any State is producing adulterated products for distribution within such State which would clearly endanger the public health, written notification thereof will be issued to the appropriate State officials, including the Governor of the State and the appropriate Advisory Committee, for effective action under State or local law to prevent such endangering of the public health. Such written notification shall clearly specify the deficiencies deemed to result in the production of adulterated products and shall specify a reasonable time for such action under State or local law.

(2) If effective action is not taken under State or local law within the specified time, written notification shall be issued by the Regional Director to the operator of the establishment, specifying the deficiencies involved and allowing him ten days to present his views or make the necessary corrections, and notifying him that failure to correct such deficiencies may result in designation of the establishment and operator thereof as subject to the provisions of titles I and IV of the Act as though engaged in commerce.

(3) Thereafter the Program inspector shall survey the establishment and designate it if he determines, in consultation with the Regional Director, that it is producing adulterated products, which would clearly endanger the public health, and formal notice of such designation will be issued to the operator of the establishment by the Regional Director.

(c) Products on hand at the time of designation of an establishment under this section are subject to detention, seizure and condemnation in accordance with Part 329 of this subchapter: Provided, That products that have been federally inspected and so identified and that have not been further prepared at any nonfederally inspected establishment may be released for distribution if the products appear to be not adulterated or misbranded at the time of such release.

(d) No establishment designated under this section can lawfully prepare any products unless it first obtains inspection or qualifies for exemption under § 303.1 of this subchapter. All of the provisions of the regulations shall apply to establishments designated under this section, except that the exceptions provided for in § 331.3 of this part shall apply to such establishments.

§ 331.6 Designation of States under section 205 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 205 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Sections of Act and Regulations	Classes of Operators	State	Effective Date of Designation	
Act, 202; §§ 320.1, 320.2, 320.3, and 320.4.	Persons engaged (not in or for commerce) in (1) the business of slaughtering any livestock or pre- paring, freezing, packaging or labeling, any livestock car- casses or parts or products thereof, for use as human food or animal food; (2) the business of buying or selling (as a meat broker, whole- saler or otherwise), transporting or storing any live- stock carcasses or parts or products	California	4-1-76	
		Colorado	7-1-75	
		Connecticut	10-1-75	
		Guam	11-19-76	*
		Kentucky	4-18-73	
		Massachusetts	1-12-76	
		Minnesota	1-31-75	
		Missouri	1-31-75	
		Montana	1-31-75	
		Nebraska	1-31-75	
		Nevada	1-31-75	
		New Jersey	7-1-75	
		New York	7-16-75	
		North Dakota	7-23-73	
		Oregon	1-31-75	
* * *		Pennsylvania	5-2-74	
		Puerto Rico	11-19-76	*
		Tennessee	10-1-75	
* *		Virgin Islands		*
		Islands	11-19-76	*
		Washington	1-31-75	

thereof; or (3)
business as a
renderer, or in the
business of buying,
selling, or trans-
porting any dead,
dying, disabled, or
diseased livestock
or parts of carcasses
of any livestock that
died otherwise than
by slaughter.

Act, 203; § 320.5.

*

Persons engaged (not	California	4-1-76
in or for commerce)	Colorado	7-1-75
in business as a	Connecticut	10-1-75
meat broker; renderer;	Guam	11-19-76 *
animal food manu-	Kentucky	4-18-75
facturer; whole-	Massachusetts	1-12-76
salers or public	Minnesota	1-31-75
warehouseman of	Missouri	1-31-75
livestock car-	Montana	1-31-75
casses, or parts or	Nebraska	1-31-75
products thereof;	Nevada	1-31-75
or buying, selling,	New Jersey	7-1-75
or transporting any	New York	7-16-75
dead, dying, disabled	North Dakota	7-23-75
or diseased live-	Oregon	1-31-75
stock, or parts	Pennsylvania	5-2-74
of carcasses of any	Puerto Rico	11-19-76 *
such livestock that	Tennessee	10-1-75
died otherwise than	Virgin	*
by slaughter.	Islands	11-19-76 *

*

*

*

Act, 204; §§ 325.20

* and 325.21.

Persons engaged (not	Connecticut	10-1-75
in or for commerce)	Guam	11-19-76 *
in the business of	Kentucky	4-18-73
buying, selling, or	Massachusetts	1-12-76
transporting any	Minnesota	1-31-75
dead, dying, dis-	Montana	1-31-75
abled or diseased	Nevada	1-31-75
animals, or parts	New Jersey	7-1-75
of carcasses of	New York	7-16-75
any animals that	North Dakota	7-23-75
died otherwise	Oregon	1-31-75
than by slaughter.	Pennsylvania	5-2-74
	Puerto Rico	11-19-76 *
	Virgin	*
	Islands	11-19-76 *
	Washington	1-31-75

*

*

*

PART 335-RULES OF PRACTICE GOVERNING PROCEEDINGS
UNDER THE FEDERAL MEAT INSPECTION ACT

AUTHORITY: The provisions of this Part 335 issued under Sec. 21, 34 Stat. 1264, as amended, 21 U.S.C. 621; 37 F.R. 28464, 28477.

Subpart A - General

§ 335.1 Meaning of words.

As used in this part, words in the singular form shall be deemed to import the plural, and vice versa, as the case may require.

§ 335.2 Definitions.

As used in this part, the terms as defined in section 1 of the Act (21 U.S.C. 601) shall apply with equal force and effect. In addition and except as may be provided otherwise in this part:

(a) "Act" means the Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. 601 et seq.).

(b) "regulations" means the regulations promulgated pursuant to the Act (9 CFR 301.1 et seq.).

(c) "hearing" means that part of the proceeding which involves the submission of evidence and means either an oral or written hearing.

(d) "moving paper" means any formal complaint or other document by virtue of which a proceeding under the Act is instituted.

(e) "complainant" means the party upon whose moving paper the proceeding is instituted.

(f) "respondent" means the party proceeded against.

(g) "Secretary" means the Secretary of Agriculture, United States Department of Agriculture, or any officer or employee to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead.

(h) "Hearing Clerk" means the Hearing Clerk, United States Department of Agriculture, Washington, D.C. 20250.

(i) "Judge" means any Administrative Law Judge appointed pursuant to 5 U.S.C. 3105 (the Administrative Procedure Act) and assigned to the proceeding involved.

(j) "Administrator" means the Administrator, Animal and Plant Health Inspection Service, United States Department of Agriculture, or any officer or employee to whom authority has heretofore been delegated, or to whom authority may hereafter be delegated, to act in his stead in connection with the function involved.

(k) "decision" means the Judge's initial decision made in accordance with the provisions of 5 U.S.C. 556 and 557, and includes the Judge's (1) findings of fact and conclusions with respect to all material issues of fact, law or discretion, as well as the reasons or basis therefor, (2) order, and (3) rulings on proposed findings, conclusions and orders submitted by the parties.

§ 335.3 Scope and applicability of this part.

The rules of practice in this part shall be applicable to the procedure governing proceedings and summary action for the refusal, withdrawal or suspension of inspection service with respect to any applicant or recipient of such service under Title I of the Act.

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misbranded, except that the official inspection legend shall not be used. Such products may not enter official establishments. After said 90-day period, only federally inspected and passed products may be distributed within the designated State, except as provided in § 381.10.

§ 381.224 Designation of States under section 11 of the Act; application of sections of the Act and the regulations.

Each of the following States has been designated, effective on the date shown below, under section 11 of the Act, as a State in which the provisions of the sections of the Act and regulations specified below shall apply to operators engaged, other than in or for commerce, in the kinds of business indicated below:

Paragraphs of act and regulations	Classes of operators	State	Effective date
* Act, 11(t); §§ 381.175-381.178	Persons engaged (not in or for commerce)	Arkansas	11-12-76 *
	in (1) the business	California	4-1-76
	of slaughtering any	Colorado	7-1-75
	poultry or processing,	Connecticut	10-1-75
*	freezing, packaging,	Georgia	11-12-76 *
*	or labeling any	Guam	11-19-76 *
*	poultry carcasses,	Idaho	11-12-76 *
	or parts or products	Kentucky	4-18-73
*	thereof, for use as	Maine	11-12-76 *
	human food or animal	Massachusetts	1-12-76
*	food; (2) the business	Michigan	11-12-76 *
	of buying or selling	Minnesota	1-31-75
	(as a poultry prod-	Missouri	1-31-75
	ucts broker, whole-	Montana	1-31-75
	saler, or otherwise),	Nebraska	1-31-75
	transporting or	Nevada	1-31-75
	storing any poultry	New Jersey	7-1-75
	carcasses, or parts	New York	7-16-75
	or products thereof;	North Dakota	7-23-73
	or (3) business as	Oregon	1-31-75
	a renderer or in the	Pennsylvania	5-2-74
*	business of buying,	Puerto Rico	11-19-76 *
*	selling, or trans-	South Dakota	11-12-76 *
	porting any dead,	Tennessee	10-1-75
*	dying, disabled, or	Utah	11-12-76 *
*	diseased poultry or	Virgin Islands	11-19-76 *
	parts of carcasses of	Washington	1-31-75
*	any poultry that died	West Virginia	11-12-76 *
	otherwise than by		
	slaughter.		
* Act, 11(c); § 381.179	Persons engaged (not in or for commerce)	Arkansas	11-12-76 *
	in business as a	California	4-1-76
	poultry products	Colorado	7-1-75
		Connecticut	10-1-75

*	broker; renderer;	Georgia	11-12-76	*
*	animal food manu-	Guam	11-19-76	*
*	facturer; whole-	Idaho	11-12-76	*
*	saler or public	Kentucky	4-18-73	
*	warehouseman of	Maine	11-12-76	*
*	poultry carcasses,	Massachusetts	1-12-76	
*	or parts or prod-	Michigan	11-12-76	*
	ucts thereof; or	Minnesota	1-31-75	
	buying, selling,	Missouri	1-31-75	
	or transporting	Montana	1-31-75	
	dead, dying,	Nebraska	1-31-75	
	disabled, or	Nevada	1-31-75	
	diseased poul-	New Jersey	7-1-75	
	try or parts of	New York	7-16-75	
	carcasses of any	North Dakota	7-23-75	
	poultry that died	Oregon	1-31-75	
	otherwise than by	Pennsylvania	5-2-74	
*	slaughter.	Puerto Rico	11-19-76	*
*		South Dakota	11-12-76	*
		Tennessee	10-1-75	
*		Utah	11-12-76	*
*		Virgin Islands	11-19-76	*
		Washington	1-31-75	
*		West Virginia	11-12-76	*
*Act, 11(d); § 381.194	Persons engaged (not	Arkansas	11-12-76	*
*	in or for commerce)	Georgia	11-12-76	*
*	in the business of	Guam	11-19-76	*
*	buying, selling or	Idaho	11-12-76	*
*	transporting any dead,	Maine	11-12-76	*
*	dying, disabled or	Michigan	11-12-76	*
*	diseased poultry, or	Puerto Rico	11-19-76	*
*	parts or carcasses of	South Dakota	11-12-76	*
*	any poultry that died	Utah	11-12-76	*
*	otherwise than by	Virgin Islands	11-19-76	*
*	slaughter.	West Virginia	11-12-76	*

§ 381.225 Criteria and procedure for designating establishments with operations which would clearly endanger the public health; disposition of poultry products therein.

(a) An establishment in any State not listed in § 381.221 that is preparing poultry products solely for distribution within such State shall be designated as one producing adulterated products which would clearly endanger the public health, if:

(1) Any poultry product processed at the establishment is adulterated in any of the following respects:

(i) It bears or contains a pesticide chemical, food additive, or color additive, that is "unsafe" within the meaning of sections 408, 409, or 706 of the Federal Food, Drug, and Cosmetic Act or was intentionally subjected to radiation in a manner not permitted under section 409 of said Act; or if it bears or contains any other added poisonous or added deleterious substance which may render it injurious to health or make it unfit for human food; or

(ii) It consists in whole or in part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome, or otherwise unfit for human food (for example, it was prepared from a poultry carcass or other ingredients exhibiting spoilage characteristics); or it is, or was prepared from, a poultry carcass which would be required to be condemned under Subpart K at official establishments; or

(iii) It has been prepared, packed or held under insanitary conditions whereby it may have become contaminated with filth or may have been rendered injurious to health (for example, if insects or vermin are not effectively controlled at the establishment, or insanitary water is used in preparing poultry products for human food); or

(iv) It is, in whole or in part, the product of poultry that died otherwise than by slaughter; or

(v) Its container is composed, in whole or in part, of any poisonous or deleterious substance which may render the contents injurious to health; and

MEAT AND POULTRY INSPECTION (MPI)
PUBLICATIONS

Issuances of the Meat and Poultry Inspection Program. This publication is published monthly by the Issuance Coordination Staff and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$9.00 in U.S. and possessions, and \$11.25 in other countries; cost of one copy is \$0.75.

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